





**A HEREFORD BEEFSTOUW**  
A DANISH STEAKHOUSE



**A HEREFORD BEEFSTOUW**  
143 HUTT STREET ADELAIDE, SA 5000

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 A Hereford Beefstouw - Adelaide  
 @HerefordBeef  
#aherefordbeefstouw

## STARTERS

**BREAD** 2.5

With salted butter

**GRAVAD LAX SALMON** 19

With brioche, sweet mustard, & creme fraiche

**COQ AU VIN** 20

With turned vegetables, polenta cake, & a red wine sauce

**CARAMEL GLAZED PORK BELLY** 20

With crackling wafer, radicchio, & pumpkin puree

**MUSHROOM PATE** 19

With wonton crisps & truffle infused oyster mushroom

**BEEF TARTARE** 22

With horseradish, shallot, capers, croutons, & egg yolk

**OYSTERS ½ DOZEN** 28

– NATURAL

– KILPATRICK

All prices are inclusive of GST.

Credit Card Surcharges:

All merchant fees incurred when settling your bill via credit card will be passed on at cost. Rates vary depending on card type.

A 10% surcharge applies on Public Holidays.

## DRY AGED BEEF

Sourced from Hereford cattle from our own farm, along with other British breeds of cattle from the lush pastures of Victoria and South Australia. To maintain quality at every step of the process, we hang, dry age and portion the beef at our butchery in the Adelaide Hills for a minimum of 40 days.

**RUMP STEAK**

**350G** 42

The most flavoursome cut of steak. Coupled with the tenderising effect of dry ageing makes this our go-to steak.

**NEW YORK SIRLOIN (SIRLOIN ON THE BONE)**

**400G** 50

A mainstay of high-end steakhouses around the world, the New York steak has intense flavour from dry ageing and with great tenderness.

**CÔTE DE BOEUF (RIBEYE ON THE BONE)**

**500G** 60

**700G** 85

The 700 g steak is carved on to a board, and is enough for 2 people. (Please allow 30 minutes cooking time for Medium Rare)

**100 DAY DRY AGED BEEF  
CÔTE DE BOEUF (RIBEYE ON THE BONE)**

**500G** 95

Experience the effects of Dry Ageing when taken out to an incredible 100 days. The flavours created when aged for this length of time are unlike any other, with extreme flavour intensity and tenderness. We recommend this cut not be cooked past Medium Rare.

\*Please note, Dry Aged Beef does not benefit from cooking past medium.

## GRASSFED BEEF

Sourced from King Island Beef. The year-round green grass of King Island off Tasmania allows for us to consistently offer you a certified grassfed product

**HANGER STEAK**

**300G** 36

Hangs (hence the name) between the rib and the loin. This lesser known steak has long been prized by butchers for its full flavour and richness.

\*Please note, Hanger steak does not benefit from cooking past medium

## GRAINFED BEEF

Riverina Beef is sourced from cattle finished on a specialised ration program of Australian cereals and grains for a minimum of 150 days to deliver exquisite, substantially marbled steaks (marble score 2+).

**EYE FILLET**

**160G** 39

**250G** 49

The most tender cut of beef available.

**CHATEAUBRIAND (EYE FILLET)**

**500G** 95

Carved onto a board, and is enough for 2 people. (Please allow 30 minutes cooking time for Medium Rare).

**RIBEYE**

**300G** 48

Very flavoursome, juicy and tender cut from the upper rib cage between ribs 6-12.

**T-BONE STEAK  
300 DAY GRAINFED**

**500G** 62

Grainfed for an incredible 300 days to produce extreme tenderness and high marbling. This T-bone steak will simply melt in your mouth.

**TOMAHAWK STEAK  
200 DAY GRAINFED**

**1.5KG** 160

Marble Score 2+ Tomahawk Steak. Designed to be shared and is carved at your table.

## SLOW COOKED RIBS

**1 RIB RACK** 27

**2 RIB RACKS** 44

Served with our delicious house made sauce..

## OCEAN

**BARRAMUNDI FILLET** 38`

Served with our beer battered chips..

## VEGETARIAN

**VEGETABLE RAGU** 35

With smashed polenta and fried shallots

## SIDES

Rocket, pear, blue cheese, & walnuts 10

Cos lettuce, anchovy, croutons, capers,& parmesan 10

Heirloom beetroot, burnt mandarin, marinated chevre, & vino cotto 10

Green beans, raspberries, almonds, & butter vinaigrette 10

Confit carrot, watercress, prosciutto, & fried shallot 10

## EXTRAS

**COMPLIMENTARY ACCOMPANIMENTS**

All of our steaks are served with your choice of Garlic Butter or Blue Cheese Butter and a side of beer battered chips.

**LOBSTER TAIL** 18

**SAUCES** 5ea

Béarnaise

Pepper

Mushroom

## STEAK ORDER GUIDE

**BLUE**

Red throughout, room temperature

**RARE**

Mostly red but pink towards the edges, lukewarm temperature

**MEDIUM RARE**

Red in the centre but mostly pink, warm temperature

**MEDIUM**

Mostly pink but brown towards the edges, hot temperature

**MEDIUM WELL**

Pink in the very centre but mostly brown, hot temperature

**WELL DONE**

Completely brown throughout, hot temperature